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HENRY S. JEFFERIES

OTTAWA, KANSAS

Seeds, Plants and Bulbs

THE BEST—Not the Cheapest.—It is our desire to sell the very best seeds and plants. What we send out we hope will be as good as the best you can get elsewhere and better than much that is sold. It stands to reason that seeds of high germination and true to name will cost more than inferior grades, but they will be worth far more than the difference in cost. If you buy a pair of shoes and they prove worthless you have lost only the money paid, but if you buy worthless seeds you lose the money paid, your labor and perhaps the use of the ground for a year. The most foolish thing we can do, is to buy seeds simply because they are cheap. Often where a penny is saved a dollar is lost.

We ask you to examine this price list carefully and hope you will find it to your interest to send us an order. It shall have our careful attention.

POSTAGE PREPAID.—We prepay postage on all the seeds and plants quoted on this list, except where otherwise stated.

Write Your Name Plainly.—Please write your name, postoffice, rural route (or street number), county and state very plainly. Unless you do, we may not be able to address your goods properly.

Cash With Order.—As we are always very busy, we can not fill any order unless the full amount is enclosed with order. The bookkeeping and correspondence necessary would amount to more than our profits if sold on time.

BEANS

Beans of the various kinds is one of the most valuable vegetables grown in the family garden. By successive plantings a supply of crisp tender pods can be had from June to the first killing frost in the fall. Most seed catalogs list from 50 to 100 different varieties and describe each as though it was the best. This is so confusing that only an expert can pick the best varieties. We are listing only varieties that we have tested for years side by side with many others and by their yields and hardiness have proven to be the best to plant in the central western states. We can guarantee every one of the following varieties.

Bush or Dwarf Varieties



Webber's Wax Beans

Webber's Wax.—In all of our tests this has proved to be the largest yielder, healthiest, hardiest and the best bush bean in all respects. The pods are a beautiful lemon yellow, long, very meaty, entirely stringless and of finest flavor. It is an early variety and the vines are remarkably healthy and vigorous. Try it and you will find it the best bush bean you ever grew. Following are some other varieties that have proven very satisfactory in our tests.

Wardwell's Kidney Wax.—The pods are a beautiful yellow, long, broad, stringless, and of fine flavor. We consider this the second best wax bean.

Pencil Pod Black Wax.—Pods are round, long, stringless and of fine flavor. The plants are healthy and prolific. This is a fine variety.

Golden Wax.—This is an old favorite and at one time was one of the best. However, all of the above are newer and better varieties. If you want Golden Wax we have extra good fresh seed.

Burpee's Stringless Green Pod Bean.—Of all the varieties of green pod bush beans, this is the best. In fact, everything considered, it is so much better than others that we are listing no other. It is very early; the vines being loaded with long, round straight pods that are as tender as glass. The pods are entirely stringless, of a bright green color and of the finest flavor. Order Webber's Wax and Burpee's Stringless Green Pod and you will have two of the best bush beans that grow.

Kentucky Wonder Pole Beans.—Of all the pole beans, the Kentucky Wonder is the best. The vines are remarkably vigorous and hardy and are loaded with long, round, tender pods until killed by frost, if the weather is reasonably favorable. There are two Kentucky Wonders. The original variety has a green pod, now there is another that has a wax or yellow pod. If you prefer a green pod bean, order Kentucky Wonder Green Pod. If you like a yellow pod bean, order Kentucky Wonder Wax. About the only difference between the two is the color.

Cutshort or Corn Hill Bean.—This is the old time speckled Cornfield bean. When planted among corn the vines climb up the stalks and the trouble of furnishing poles is avoided. The vines bear on until killed by a heavy frost. The pods are green, tender and of fine quality.

Henderson's Bush Lima.—The vines form a compact bush about 18 inches high and are extremely hardy. They begin bearing early and are loaded with pods until killed by frost. They are immensely productive and the beans are of the finest quality. It stands drought better than any other bean, unless it is the Kentucky Wonder. If fond of lima beans by all means plant Henderson's Bush Lima.

Bean Poles.—Kentucky Wonder Pole Beans are wonderful yielders and bear until killed by frost, but many will not plant them on account of the trouble of getting poles. Well, you can avoid this. How? Buy a packet of Mam-

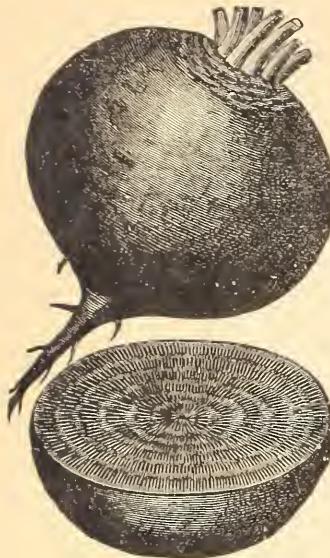


Henderson's Bush Lima

moth Russian Sunflower seed. Plant as many hills of sunflowers as you want hills of beans. If you want more than one row the rows should be 4 feet apart and the hills 2 feet apart in the rows. Plant 6 sunflower seed in a hill. When the plants get 6 inches high pull out all but 2 of the strongest. When the plants get 12 to 18 inches high plant 6 Kentucky Wonder Beans in each hill within 4 inches of the sunflower plants. When the beans get 6 inches high pull out all the plants but 2. This will furnish one sunflower plant to each bean plant. Try this, it's a success. As soon as the sunflower seed are ripe, cut them off. They are fine feed for poultry, especially laying hens. Packet Sunflower seed, 10c.

Price of Beans.—All the above varieties of beans are the same price. One packet 10c; 6 ozs. 15c; 1 lb. 30c; 2 lbs. 50c postpaid. Write for special prices if you wish a large lot, you to pay freight or express charges.

TABLE BEETS



Detroit Dark Red Beet

Early Eclipse.—An early beet especially desirable for the home garden and used for bunching. The tops are small. The roots are bright deep red, smooth, round or slightly top shaped with a small tap and small collar. The flesh is bright red, zoned with pinkish white, very sweet, crisp and tender, especially when young. Pkt. 10c; oz. 15c; 2 oz. 25c; 8 oz. 60c; lb. \$1.00.

Edmand's Early Blood Turnip.—A desirable second early market beet, suitable also for the home garden. Tops short, rather spreading; ribs and leaf stalks dark red; blade of leaf bright green, often with wavy edge. Roots nearly round or slightly flattened; exterior color dark red, interior color purplish red with little zoning; crisp, tender, sweet and an excellent keeper. Pkt. 10c; oz. 15c; 2 oz. 25c; 8 oz. 60c; lb. \$1.00.

Half Long Blood Red.—A half long, deep red beet, by far the best variety for winter and spring use. It is excellent to slice for pickles. The tops are very upright with exceptionally smooth leaves. The roots are deep red, half long, smooth and uniform in shape. The flesh is very deep, rich red, sweet and tender. We have grown these beets that weighed from 8 to 12 lbs. each and still they were free from strings, tender and sweet. It is also a fine variety to grow to feed to hens in the winter when other green food is scarce. It is higher in food value than stock beets. Pkt. 10c; oz. 15c; 2 oz. 25c; 8 oz. 60c; 1 lb. \$1.00.

Swiss Chard.—Sometimes called Spinach Beet. Swiss Chard is grown for the leaves and ribs. The leaves are cooked and eaten the same as spinach, mustard and other greens. The stems or ribs are cooked same as asparagus. Plant and cultivate same as beets. Pkt. 10c; oz. 15c; 2 oz. 25c.

Sugar Beet.—This is the same beet grown in Colorado and other western states for making sugar. It is also a good table beet—sweet and tender. Pkt. 10c; oz. 15c; 2 oz. 25c; lb. \$1.00.

STOCK BEETS

Few farmers realize the value of stock beets as food for poultry and milk cows in the fall and winter. They are rich in food value and are immensely productive. On good soil from 15,000 to 30,000 lbs. can be grown on an acre. They can be buried and kept all winter, same as potatoes. The three varieties listed below grow about half above the ground and are easily harvested.

Mammoth Long Red.—This is the largest of all the stock beets. It often grows 2 feet or longer and weighs 10 to 25 lbs. Pkt. 5c; oz. 10c; ½ lb. 35c; 1 lb. 60c.

Giant Half Sugar.—This is a cross between the sugar beet and Mammoth Long Red. It is the sweetest of the stock beets and by many is considered the best. Pkt. 5c; oz. 10c; ½ lb. 35c; 1 lb. 60c.

Golden Tankard.—This is a large beet and the flesh is sweet and tender. It is a favorite with all who have tried it. Pkt. 5c; oz. 10c; ½ lb. 35c; 1 lb. 60c.

CABBAGE



Early Glory Cabbage

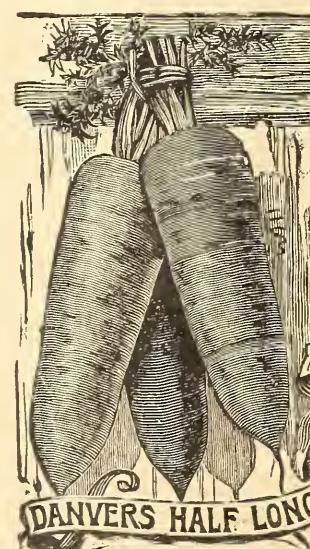
Early Glory Cabbage.—This we consider the best of all varieties to grow here. It is very early. Being extremely hardy it can be planted out earlier than many varieties. It grows rapidly and when the weather gets warm is soon ready for use. The heads are very solid, white, tender and often weigh from 6 to 10 lbs. As it has few outer leaves, 18 to 20 inches in the row is far enough apart. In addition to being the very best early variety, if the seeds are sown in June it is one of the surest late kinds. Don't fail to try Early Glory, you will find it the best cabbage you ever grew. We sell more of this variety than all others put together. Pkt. 10c; oz. 30c; 2 oz. 55c; 4 oz. 95c; 1 lb. \$3.00.

Early Jersey Wakefield.—Small pointed heads, solid, tender and of good quality. Matures very early. By many it is considered the best of all for early planting.

Premium Late Flat Dutch.—This is one of the leading fall varieties. When the weather is favorable the heads grow to immense size and are of good quality. However, our falls are usually too warm and dry for these large varieties.

Danish Stone Head or Hollander.—This is said to be a very hardy, sure heading variety for late planting. Prices for any of the above three varieties of cabbages: Pkt. 10c; oz. 25c; 4 oz. 75c; 1 lb. \$2.75.

Dry Weather Cauliflower.—Also called "Danish Giant" and "Gilt Edge." This variety is the best for growing here, as it will stand heat and dry weather better than any other. Heads are nice, large and solid. Pkt. 10c; ¼ oz. 75c.



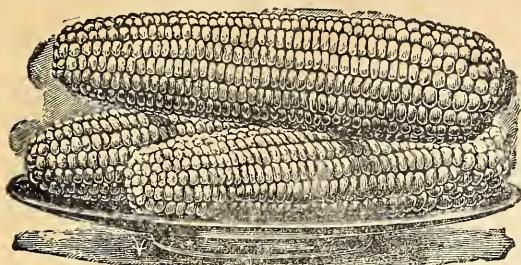
CARROTS

Carrot—Danvers Half-Long Orange. A first-class variety; flesh dark orange. The smooth, handsome roots are of medium length, tapering uniformly to a blunt point; flesh sweet, crisp and tender. It is the best variety to grow in the family garden, as it does well in all kinds of soil and is of fine table quality. Pkt. 10c; oz. 15c; ½ lb. 50c.

SWEET CORN

Sweet Corn is liked by nearly every person when properly prepared. It is easily grown, very productive and by making plantings every two or three weeks can be had on the table from June to October. Grow a liberal supply of Sweet Corn and it will help reduce your grocery bills.

Golden Giant Sweet Corn



Golden Giant Sweet Corn

Everything considered, we believe Golden Giant is the best Sweet Corn for the Family garden ever introduced. Why? Because it is exceedingly early—fully as early as Golden Bantum and other extra early varieties. If planted the first of April the ears will be ready for the table by the 15 or 20 of June.

It is remarkably handy and can be planted earlier in the spring than most varieties. The stock's are short, thick and are well rooted, so there is no danger of them being blown over during a rain storm.

The ears are large, being more than twice as large as Golden Bantum and other similar varieties. They have from 12 to 16 rows.

Golden Giant is nearly as productive as the late varieties, many stalks having two large ears.

In quality, it is about perfection. We know of no variety that equals it in quality except Golden Bantum and as it is as early and will yield more than twice as much on the same space as Bantum, you can see a great advantage in growing Golden Giant.

Golden Giant was originated by Dr. De Lue, of Needham, Mass. He began 14 years ago and has been working on it ever since. His object has been to secure a very early variety with a large ear of the finest quality. Its parents are "Golden Bantum" and "Howling Mob." Golden Bantum is a golden yellow variety that for years has been considered the ideal table corn in quality, but the ears were so small many would not grow it. "Howling Mob" is a white corn, very sweet and of fine flavor. The ear is large, the stalk being short but very thick and sturdy. Both varieties are hardy and very early. These two varieties were crossed by Dr. De Lue and he has spent 14 years in careful selections to bring Golden Giant up to what it is now. Here is what Dr. De Lue says he has constantly worked for:

"Much attention has been paid to the characteristics of the plant growth. We have been constantly on the watch for the following points:

(1) Smallest and stoutest stalk that is capable of carrying a large number of large ears, for the reason that a short stalk matures more quickly and leaves more moisture and nourishment for the production of the grain.

(2) An abundance of large foliage, for it is through the action of the sun upon the leaves that the plant grows.

(3) Ears formed low down on the stalk, for the plant is less apt to be damaged by the weight during wind and rain storms.

(4) Husks thick and long so as to completely cover the ends of the ears for protection from birds, worms and smut.

DeLue's Golden Giant excels all other early varieties in size, productiveness and quality, and all the late varieties in quality and early maturity. It is the one corn for the home or market gardener who wants the greatest amount of highest quality corn in the shortest period of time from the smallest piece of land."

Last season we ordered 10 lbs. of Golden Giant from Dr. DeLue for which we paid \$7.00 and \$1.00 express, making \$8.00—or 80c lb. This was his lowest wholesale price. We bought of other reliable growers Golden Bantum, Golden Cream and Golden Evergreen. Last spring we selected two acres of good ground and planted the above varieties on it. All were planted the same day in the same manner and in the same kind of soil. All received the same careful cultivation from planting to maturity. A test couldn't have been made in a fairer manner.

Golden Giant and Golden Bantum matured ears fit for the table about 10 days earlier than Golden Cream and about 20 to 25 days ahead of Golden Evergreen. Golden Giant was fully as early as Golden Bantum and

the ears were more than twice as large. Golden Giant yielded more than twice as much corn on the same ground as Golden Bantum and was fully equal in quality. In fact Golden Giant is so much superior to most other varieties that after you have once grown it you won't want any other kind. It is a very fine variety for canning and drying—much sweeter and of better flavor than any of the white varieties.

In a letter to Mr. C. S. Clark, Wakeman, Ohio, the originator of White Evergreen and one of the leading Seed Sweet Corn growers in the United States, we mentioned the results of our test of the various kinds of Sweet Corn. In reply he says "Your trials on different varieties of Sweet Corn only confirm our own. We find Golden Giant Corn is just as early as Golden Bantum with ears much larger and find that it will yield almost twice as much as Golden Bantum, making it the greatest acquisition that the seed trade has ever had in yellow Sweet Corn."

Don't fail to order some of Golden Giant and give it a trial. We urge you to order a pound or more, but if you think this too much, then order a half pound or a packet. Here are our prices—much less than we paid at wholesale in a ten-pound lot last season: Packet 15c; 1 lb. 20c; 1/2 lb. 30c; 1 lb. 50c; 5 lbs. \$2.00. Postage Prepaid.

Golden Bantum.—This is a small, exceedingly early, very sweet yellow variety. Until the introduction of DeLue's Golden Giant it was considered the sweetest and most delicious of all sweet corns.

Early Champion—For years this has been our leading early variety of Sweet Corn. The ears are long and have from 12 to 16 rows. It is hardy, very productive, of fine quality and an exceedingly valuable all-round early variety.

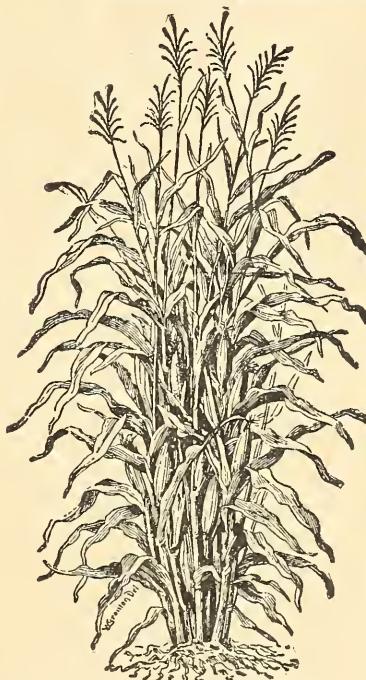
Stowell's Evergreen—This has been a favorite large variety for 20 years and is so well known for its many good qualities that any description is unnecessary.

White Evergreen—This is an improvement on Stowell's Evergreen. The grains are very deep, remarkably sweet and as white as snow. By many it is considered the ideal Sweet Corn.

Country Gentlemen—This is a fine old variety. The ears are of medium size; the grains long, very sweet and tender. Although it was introduced nearly 40 years ago it still has a big sale and many would not give it up for any other variety.

The prices of all the above varieties of Sweet Corn, with the exception of Golden Giant, are as follows: Pkt. 10c; 1 lb. 15c; 1 lb. 25c; 5 lbs. \$1.00. Postage prepaid.

Lincoln Wonder Ensilage Corn



This corn was originated in Kentucky, near where President Lincoln was born. Five years ago we secured 10 bushels of seed and have been growing it ever since. It has yielded as high as 90 bushels to the acre, shelled corn for us. Many farmers around Ottawa grow it and several have reported from 40 to 70 bushels per acre. It is an extremely hardy corn, standing drought and heat better than most varieties. The stalks are heavy, grow from 8 to 10 feet tall and are thickly set with broad, long blades. It yields an immense amount of sweet, nutritious ensilage. The ears are not large but there will often be 2, 3, 4, and sometimes 5 on a stalk. The chief merit of Lincoln Wonder Corn is for ensilage. Being drought resistant, hardy and an immense yield, one year with another. We believe one acre of this corn will yield more good ensilage than two acres of most other varieties. Have you a silo? If so order a bushel of Lincoln Wonder and give it a good honest trial. Or, if you think this is too much order a peck, which will plant two acres. We will sell you 7 lbs., enough to plant one acre, for \$1.25; or 14 lbs., enough to plant

two acres, for \$2.25. Postage prepaid on either lot. Or, we will sell you one bushel or more, you to pay express or freight, at \$3.00 a bushel, carefully sacked so it will be sure to reach you in good shape.

CUCUMBERS

Improved Long Green—For all-round family purposes we regard this as the best variety. The vines are vigorous, hardy and productive. The fruits are long, tender and of the best flavor, especially for slicing. It is a fine pickling variety if the fruits are pickled when 4 to 6 inches long.

Davis Perfect—This is considered the ideal slicing Cucumber. Long, slim, very tender and with but few seeds.

Early Evergreen Pickling—This is a very early, hardy, immensely productive variety. The fruits are deep green and just the right size for pickles. It is also a good early slicing variety.

Chicago Pickling—This is the variety most of the pickle factories plant. The vines are hardy and yield large quantities of small tender fruits.

Everbearing—This is similar to Chicago Pickling.

Japanese Climbing—This should be grown on a trellis, fence or some other support, as the vine is a rampant grower. The fruits are often 12 to 18 inches in length, tender and fine for slicing.

Lemon Cucumber—A productive variety with fruits the shape and color of a lemon. It has a peculiar flavor and is highly esteemed as a slicing variety. Buy a packet of seed and try it. Prices for any of the above varieties of Cucumbers: Pkt. 10c; oz. 15c; 1 lb. 35c; 1 lb. \$1.00.

LETTUCE

Lettuce is easily grown and is liked by nearly every person. When eaten freely it has a tonic effect and is very healthful. For this reason, if for no other, it should be grown in every garden. By successive plantings you can have lettuce from April to October.

Black Seeded Simpson—This is the best early variety. The leaves are large, curly, of an attractive light yellow color, very tender and of the finest flavor. It is so hardy the seed can be sown very early; grows rapidly and soon becomes large enough for the table. It is the ideal early Lettuce for the family garden. You can't get any better.

Prize Head—This is another fine early variety but, we don't consider it equal to Black Seeded Simpsons. The leaves are finely curled and the edges are tinged brownish red. It is one of the easiest varieties to grow.



Improved Hanson

1 to 2 lbs. The outer leaves are bright yellowish green, crimped and frilled at edge. The inner leaves are white, tender and sweet. Do you like lettuce? If so plant Black Seeded Simpson for early spring and fall and Improved Hanson for late spring and summer. These are the two best varieties. Here are prices for the three kinds of Lettuce: Pkt. 10c; oz. 15c; 1 lb. 40c; 1 lb. \$1.00.

MUSK MELONS (or Cantaloupes)

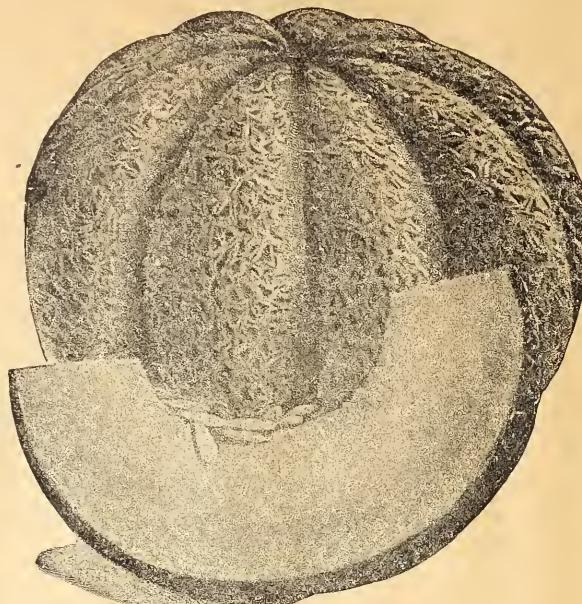
Is there a person who doesn't like a good Muskmelon? No matter how little, how big, how young, how old, we all like a ripe, sweet melting Muskmelon. We list four of the most desirable kinds.

Greeley Wonder Muskmelon

Thirty years ago a gardner at Greeley, Colorado, originated Greeley Wonder, and its many good qualities soon made it popular in that locality. Twelve years ago G. J. Hafendorfer, an expert gardner and seed grower at Greeley, took hold of this melon and by careful selections

and saving seed from only the largest and most perfect fruits has brought it up to its present state of perfection. Around Greeley where it is so well known, it is grown nearly exclusively in preference to other muskmelons.

Until recently no attempt has been made to introduce this melon abroad. For two or three years we have heard of its fine qualities, so last spring we ordered a few seed



Greeley Wonder Muskmelon

and gave it a trial in our garden. We were so busy we didn't get the seed planted until the middle of June, but the result was so satisfactory, that we are convinced it is the most valuable muskmelon for the home garden and local market gardners that we know anything about. Although not planted until the middle of June the melons began to ripen the last of August and were all matured before a killing frost. The melons averaged large in size, one weighing over seven pounds.

It is the handsomest muskmelon we ever saw. In shape it is nearly round. The flesh is remarkably thick and a deep rich golden yellow. Even the outside is a rich yellow, thinly covered with a silvery gray netting. To say the more perfect fruits are as "pretty as a picture" is no exaggeration.

Here is what Mr. J. D. Long, a seedsman and grower at Bowlden, Colo., has to say after going over Mr. Hafendorfer's field of Greeley Wonder Muskmelons and sampling several nice fruits: "It was so large, so sweet and luscious, and yet so extremely early that I felt like Uncle Hiram at the circus, who seeing the giraffe, declared: 'Gosh-all-hemlock, there ain't no such animal.' You'll just have to sample a good ripe Greeley Wonder, to know exactly what it's like, but this description may help some: It's a big, almost round melon. As usually grown each melon is from 4 to 6 lbs., but good growers pick them up to 8 and 10 and even 12 pounds, and very sweet. One slice calls for another."

Mr. G. J. Hafendorfer, Greeley, Colo., who has been growing and improving this melon for 12 years, grows all our Greeley Wonder seed. In a recent letter he says his larger Greeley Wonder Melons the past year weighed from 8 to 12 pounds and a few went as high as 14 pounds. Most of his field averaged about 5 pounds each. He does not market the melons that weigh less than 3 pounds, as they are not so highly flavored as the medium and larger sizes.

We want every one of our customers to try Greeley Wonder. Order at least one packet. If you order from us you are sure of getting the very best original seed, grown by the man who has made Greeley Wonder the most valuable melon for the family garden. Price of the best original seed, grown in 1921: Packet 10c; oz. 25c; 1 lb. 75c; 1 lb. \$2.00.

Rocky Ford—An improved Netted Gem Melon with sweet, green flesh. In the hands of the Rocky Ford, (Colorado) growers it has made that state famous in Eastern Markets for melons of unequalled quality.

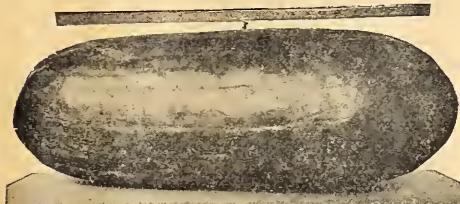
Our Rocky Ford Muskmelon seed is grown at Rocky Ford, Colorado, by one of the best seed growers in the country. If you buy of us you get the best. Pkt. 10c; oz. 15c; 1 lb. 50c; 1 lb. 95c.

Banana—This is a long slim Muskmelon, resembling a banana in shape and color. On rich land, of a favor-

able season, some of them get very large, weighing 15 to 20 pounds each and 2 feet or more in length. Pkt. 10c; oz. 15c; 1 lb. 45c.

Shumway's Giant—We have had many calls for a Muskmelon that was large and at the same time of fine quality. We believe we have it now. We wrote to the people who grow our Watermelon and Muskmelon seed in Colorado and Nebraska and told them what we wanted. They grow and carefully test every melon of any value. They said Shumway's Giant grew very large, yielded well and was of fine quality. They said the melons in their field averaged about 15 pounds each. Here is what the originator of Shumway's Giant says of it: "It is of monstrous size. Creamy yellow, very early, absolutely distinct and pure, with seeds more than twice as large as other sorts. A whole field of them will average 18 to 20 pounds each and select specimens from 25 to 30 pounds. Deliciously sweet and luscious, with fine, melting, thick, salmon-colored flesh." Sounds good, don't it? Let's all try it. Seeds are worth 10c packet; 1 oz. 25c.

WATERMELONS



Tom Watson

bought but sometimes there would be one or two other varieties. This didn't make much difference to the grower who planted a small patch for home use, but to the man who planted several acres for the market it made a big difference. But we were not alone in our troubles, for most of our larger customers say they have the same trouble, no matter where they buy. The past year we have made an earnest effort to find out what was the matter. We have found that three-fourths of all the watermelon seed produced in the United States are grown in Georgia, Florida and Alabama by colored people. The colored people like this kind of work and furnish watermelon seed to buyers, or "contractors," at very low prices. These people are naturally careless and indolent and the prices received for seed are so small there is no incentive to make an effort to produce good pure seed. This seed can be sold cheaper than northern grown seed and most wholesale seed men buy their supplies from the southern contractors.

All the Watermelon and Muskmelon seed we are now offering are grown on Colorado and Nebraska under the most favorable conditions for producing pure seed, strong in vitality. Seed saved from extra fine melons are planted and carefully cultivated. The vines and melons are carefully watched during the growing season and any that do not seem true to name are removed. The climate and soil conditions in the central western states are about the same as where our melon seed is grown, but very different from that of Florida and Alabama. Is it not likely that melon seed grown near where you intend to plant them will yield earlier and more melons than seed grown in the far south? This sure looks reasonable. If you want early melons, if you want melons true to name and lots of them, we believe we can furnish just the seed you need. Our prices may be higher but the difference in quality will much more than make up for the difference in price.

Tom Watson—This is first choice for the large grower. It is a very long large melon, dark green color with crimson flesh of fine quality. It has all the good points of a good market melon. Very handsome in shape and color; very large, solid, fine flavor and as pretty as a picture when cut ready to eat. The vines are vigorous, hardy and seldom fail to yield a paying crop. Some of our customers have grown Tom Watson that weighed over 60 pounds and were nearly 3 feet long.

Klickley's Sweet—This is the second choice for the large grower. In shape and color it is similar to Tom Watson but does not get so large. It is ten to fifteen days earlier than Tom Watson and is perhaps the earliest of the big melons. On account of its fine quality and large size it is a great favorite as a family melon.

Halbert's Honey—A very sweet, long, dark green variety. Fruits average 18 to 20 inches long, have a thin rind and deep red meat of delightfully delicious flavor; pulp entirely free from stringiness; seeds white. One of the finest for the home garden.

Ice Cream or Peerless—The old but extremely popular home market Melon. Medium in size, almost round;

the skin a pale green; flesh bright scarlet, fine-grained, solid to the center, sweet, crisp, and melting. Its delicious flavor entitles it to the name of Peerless.

Sweet Heart—Ten to fifteen years ago this was one of the most popular varieties and for shipping it still holds a prominent position. For the family garden any of the above varieties are preferable. Here are the prices for any of the above watermelons: Pkt. 5c; 1 oz. 10c; 1 lb. 30c; 1 lb. 90c. Postage prepaid by us. By express, you to pay charges, 5 lbs. \$4.00; 10 lbs. \$7.50.

Remember—All our Melon seeds are Colorado and Nebraska grown, 1921 crop and of the very best quality. You can buy cheaper seed but in the end they would be much dearer.

Mixed Watermelon Seed—In handling Watermelon seed some become mixed and labels are lost off of other lots. We are putting these seed all together and going to sell them at 1 lb. 10c; 1 lb. 15c; 1 lb. 25c. In a pound there will be from 5 to 8 different varieties. Several of the best varieties will be in each lot. Better order a pound and plant a big melon patch.

PARSNIPS

Sugar, or Hollow Crown—The Hollow Crown is probably grown more universally than any other sort. Roots white, smooth, sugary and of excellent flavor, easily harvested. 12 to 15 inches in length and often 3 inches in diameter at the top with a hollow crown about the stem. (See illustration). Pkt. 5c; oz. 10c; 1 lb. 25c; 1 lb. 85c.

PEPPERS



Chinese Giant. — Immense Pepper of a brilliant scarlet color. The flesh is unusually thick and very mild, having none of the pungency of most of the older varieties. The plant is about two feet high and of strong vigorous growth. Pkt. 10c; 1 oz. 20c; 1/2 oz. 30c; oz. 50c.

Ruby King. — A handsome

and very productive variety. Fruit from four to six inches long by three and a half to four inches broad; remarkably mild and pleasant. When ripe they are a bright ruby red. Pkt. 10c; 1/2 oz. 25c.

Pimento. — A sweet pepper. One that you will enjoy eating in salads, either fresh or canned. Market gardeners and canners are planting Pimento extensively. A Home Garden favorite. Pkt. 10c; 1 oz. 25c.

Celestial. — A Chinese variety, useful as well as ornamental. Sets its fruit early, and continues until frost. The upright fruit is first white, then golden yellow, changing, when fully grown to a bright scarlet. A plant can be taken up and potted in the fall and it will bear its showy pods all winter in your sitting room. These plants make very attractive house plants and are easily grown and cared for. The pods when ripe are hot same as Cayenne and can be used in cooking. Pkt. 10c.

Mexican Chile. — Immense quantities of this pepper is grown in Old Mexico. At one time in the winter of 1920, six full carloads of this pepper crossed the Mexican border into Texas, to be shipped to various parts of the United States, to be used in making chili, hot tamales, etc. Mexican Chile peppers are about half way between the sweet peppers and cayenne, both in size and pungency. The pods are nearly as long as Ruby King but are not so large in diameter. It is not very hot, but more so than the sweet varieties. It should be planted early as it requires a long season to mature. Pkt. 10c; 1/2 oz. 30c.

Giant Cayenne. — The seed of this pepper we secured from a grower at Long Island, New York. We have been growing it for ten years and it is beyond question the largest and most valuable hotpepper we have ever seen. The pods are from 3 to 4 inches long and from 1 1/2 to 2 inches in diameter. The plant is a sturdy bush about 18 inches high and is loaded with pods from July until killed by frost. Last season we grew over 50 bushels of these peppers and sold them readily. They are used in many kinds of pickles, salads, etc., when fresh. When dry they are valuable for seasoning vegetables, meats, pickles. They are also valuable to mix in food fed to hens in the winter, to increase egg production. Every family that has a garden should grow some of these peppers. Pkt. 10c; 1/2 oz. 30c; oz. 50c.

ONION SEED

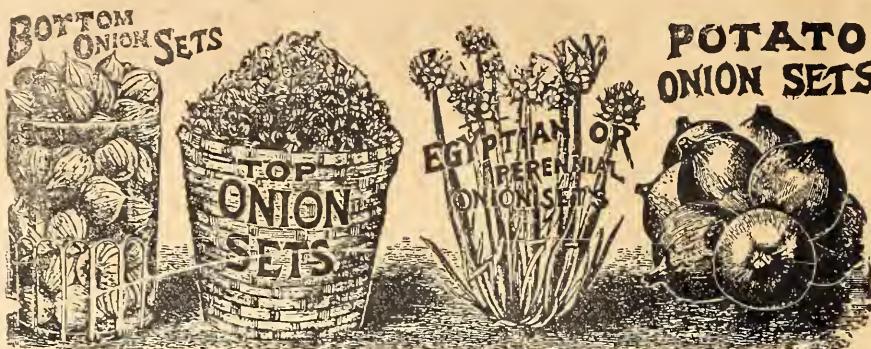
Large Red Wethersfield—This is a large, red, somewhat flattened onion, of fine quality. It is the standard variety here. Pkt. 10c; 1 oz. 15c; 4 lb. 45c; 1 lb. \$1.50.

Large Red Globe—This is similar to Red Wethersfield in color and quality, but is almost round. More of this variety is grown for shipping than any other. Pkt. 10c; 1 oz. 20c; 4 lb. 60c; 1 lb. \$2.00.

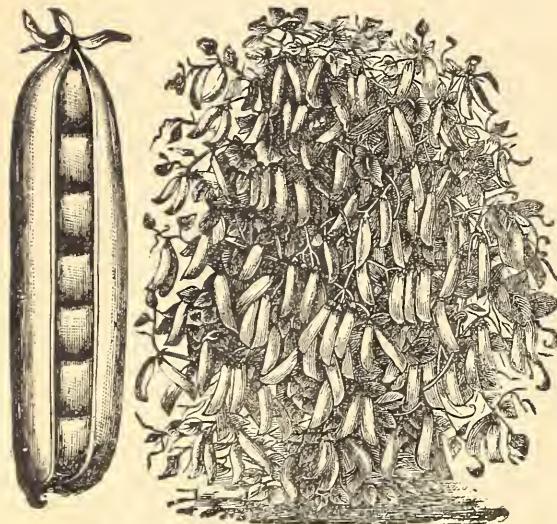
Australian Brown—This variety has become very popular because of its good keeping qualities. In color it is a reddish brown. The bulbs are somewhat flattened and of medium size. It is hardy, a good yielder and one of the best for the home garden. Pkt. 5c; 1 oz. 10c; 4 lb. 35c; 1 lb. \$1.25.

White Silver Skin—Matures early; rather flat in shape; mild flavor, excellent for winter; very much esteemed for picking when small. Pkt. 10c; 1 oz. 15c; 1 oz. 25c; 4 lb. 75c; 1 lb. \$2.50.

Mammoth Prizetaker—This is a monster in size, sometimes weighing a pound or more. The skin is a rich yellow, the flesh white, mild and tender. It is a good Onion to grow for fall use but a poor keeper. Pkt. 10c; 1 oz. 15c; 4 lb. 50c; 1 lb. \$1.90.



PEAS



Peas are high in food value, healthful; and most persons are fond of them. The early varieties, like Alaska, can be planted as soon as the ground thaws out and most varieties can be planted until the first of June. Plant a lot of peas this spring. They will help reduce your grocery bills. Our stock of table peas is larger than ever before. Every variety we offer here was grown last season and is of the very best quality in all respects. You can't get better seed peas even if you paid two or three times our price. We ask you to compare our prices with those of other seedsmen.

Alaska.—Of all the extra early varieties this is the earliest, the hardest, the best in quality and the heaviest yielder. It is so hardy that it can be planted in the spring as soon as the ground thaws out. All the pods mature within a week of each other, so the vines can be cleaned off and the ground planted to another crop. It is one of the best extra early varieties for the home garden and by far the best for the market gardener. The vines are 30 inches tall. Prices: 1 lb. 20c; 2 lbs. 35c; 5 lbs. 75c; postage prepaid. Special prices by express, you to pay express charges: 10 lbs. \$1.25; 25 lbs. \$2.75; 50 lbs. \$5.00.

Gradus or Prosperity.—This is an extra early wrinkled variety. The peas are large, sweet, tender and of best quality. The vines are 30 inches tall, sturdy, hardy and usually loaded with immense pods. Many consider this the best of all varieties.

American Wonder.—One of the very best of the early wrinkled Peas; bearing large, well filled pods. The vines are ten to twelve inches high, and of robust habit. A fine variety for the home garden. We sell more American Wonders than any other variety.

Nott's Excelsior.—An extra early dwarf, green, wrinkled

sort. The peas are superior in sweetness and quality; the vines fully as large and vigorous as American Wonder, and yield in shelled peas fully as large.

Premium Gem.—This is another very popular variety. Vines about 20 inches high and of a favorable season literally loaded with very sweet, tender peas.

Everbearing.—A fine wrinkled sort, about thirty inches high; very robust, bearing heavy crops of large, well-filled pods; peas of excellent flavor. Owing to its branching habit, the peas may be sown thinly. Everbearing continues to bear longer than other kinds, often 3 to 5 weeks if the weather is favorable.

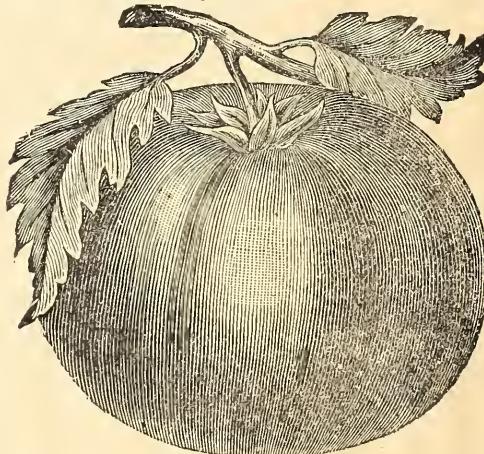
Champion of England.—Much prized by those who are fond of large, tender, luscious Pea. Vigorous in growth, foliage medium green. Pods 3 inches long, blunt, medium, dark green in color, broad and nearly straight. Vines from 4 to 5 feet tall.

Telephone.—A fine, tall, wrinkled variety, and a great cropper, bearing immense pods of large peas of exquisite flavor. It is decidedly a market garden Pea, filling a basket quicker than any other variety. Vines four feet.

Prices: Following are the prices for all the peas listed here, except Alaska. $\frac{1}{2}$ lb. 15c; lb. 25c; 2 lbs. 45c; 5 lbs. \$1.00, all postage prepaid. **Special prices by express**, you to pay express charges: 10 lbs. \$1.60; 25 lbs. \$3.75; 50 lbs. \$7.00.

TOMATOES

The tomato is one of the most valuable vegetables grown in the garden. It is eaten nearly every day in the year, in some form or other, by most families. For these reasons every grower should try to get the very best, both in quality and yield. During the past 15 years we have grown and sold nearly all kinds and those listed here are our choice of the many varieties.



Early Jewel

Chalk's Early Jewel.—All things considered we believe Early Jewel is the most valuable tomato grown. It possesses about all the good points of an ideal tomato. It is the earliest of the large fruited varieties, yet it bears equally well through the late summer and fall months.

The fruits are bright deep scarlet, nearly round, smooth large size, very solid, with few seed and of delicious flavor. The plant is vigorous, healthy, and if put out early will begin bearing ripe fruits the last of June and continue until killed by frost. It is one of the few varieties that continue to bear large, perfect fruits the entire season. If you wish the best tomato that grows, all things considered, buy Chalk's Early Jewel.

Ponderosa.—On account of its large size, firm solid flesh and fine flavor, Ponderosa is considered one of the finest varieties. The fruits are very large, often weighing 1 pound or more. A serious drawback to this variety is that many of the fruits are rough and some entirely worthless.

New Stone.—The fruits are large, smooth and very solid. The vines are vigorous and generous bearers. For many

years New Stone has been the leading canning tomato, but since "Greater Baltimore" appeared, Stone is losing ground.

Greater Baltimore.—This is a new variety but is rapidly becoming known as the very best canning tomato. The fruits are deep red, very large, exceedingly solid and entirely free from core or hard places. The vines are healthy and immensely productive. Wherever known it is regarded the best and most profitable canning tomato. We want you to try it.

Livingston's Globe.—Globe is a round red tomato, solid and in every way a fine variety.

Golden Queen.—This is the most valuable of all the yellow variety. In color, Golden Queen is a rich golden yellow of large size. Flesh solid, tender and of delightful flavor. This is the best of all varieties for making tomato preserves. Also fine for slicing.

Yellow Preserving Tomatoes.—In each packet are seeds of the following yellow varieties: Peach, Pear, Plum, Cherry and Golden Queen. Don't fail to order a packet. Prices for all the above varieties of tomatoes: Pkt. 10c; $\frac{1}{2}$ oz. 20c; oz. 35c; $\frac{1}{4}$ lb. \$1.25; lb. \$4.00.

RADISHES

On rich mellow soil radishes grow rapidly and are soon large enough for use. By making successive sowings you can have radishes on your table from May to October. We are listing only a few of the very best varieties.

Long White Icicle.—This is the best long radish. It is from 8 to 10 inches long. Pearly white, crisp, tender and of best flavor. Matures quickly.

Crimson Giant Globe.—This is the best of the round radishes. It is globe shape, a beautiful crimson color, flesh white, tender and sweet. It grows rapidly and is soon ready for the table. It continues to grow and gets much larger than other early round radishes, but remains tender and solid. We have grown it as large as a teacup and still the flesh was sweet

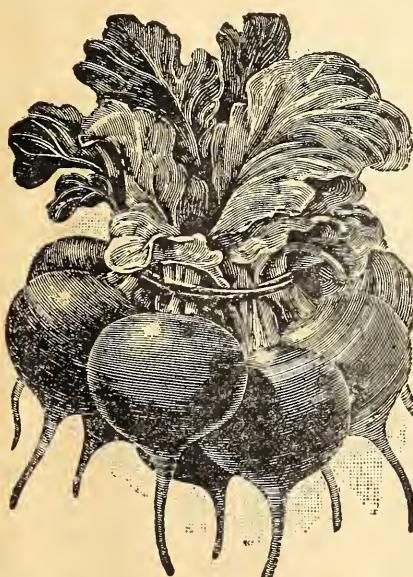


Icicle
and tender. Don't fail to order Crimson Giant Globe. It and Icicle are two of the best radishes on earth.

French Breakfast.—This has long been a favorite variety.

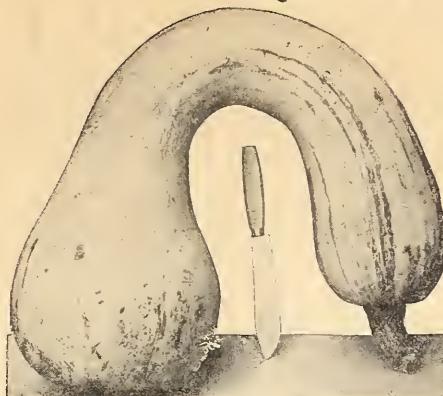
Scarlet White Tip Turnip.—This is a very pretty radish about 1 inch in diameter and matures early. It is a favorite with market gardeners.

Improved Char-tier.—This is a large red radish with a white tip. It is a favorite early summer variety with those who want a big radish. Seed of this variety should not be sown until the ground is warm. These are prices for any of the above radishes: 1 pkt. 5c; oz. 10c; $\frac{1}{4}$ lb. 35c; lb. \$1.00.



Crimson Giant Globe

SQUASHES



Crook Neck Cushaw

Large Crook Neck Cushaw.—Very beautiful in appearance, being a distinct mottled green and white striped. Flesh yellow, solid, fine grained, very sweet, and excellent for pies; also good for baking. They are hardy, and bugs seldom eat them, especially when other varieties are near. Crook neck in shape and the neck is all solid flesh. Can be grown among

corn, same as pumpkins, and yield as good crop, but the better way is to grow them separately on good, rich soil in hills 10 feet apart each way. We have grown this kind that weighed 33 lbs. The average size is from 12 to 20 lbs. Try it. It's the best all round squash.

Large Hubbard.—The favorite winter variety. It is of good size, often weighing 9 to 15 pounds. Color bluish green. Flesh fine grained, sweet and of excellent flavor. Rich orange yellow. Has a very hard shell and will keep. These are our prices for both of the above Squashes: Pkt. 10c; oz. 20c; 4 oz. 60c; 1 lb. \$1.50.

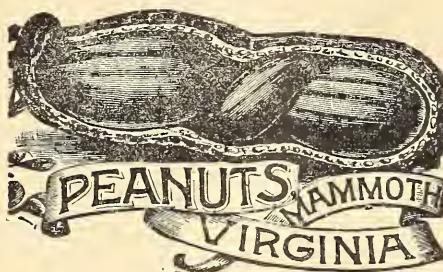
EARLY TURNIPS

Don't fail to plant some early turnips. They are easily grown and are splendid eating, both cooked and raw. Plant and cultivate just the same as table beets. If you try them once you will plant them every spring.

Extra Early White Milan.—This is an extra early pure white variety. Flesh tender, solid and sweet. One Ottawa gardener, who used to buy 1 or 2 lbs. of seed every spring, said he made more money off of this turnip, for the labor required, than any other vegetable in his garden. Pkt. 10c; oz. 15c; $\frac{1}{4}$ lb. 40c; $\frac{1}{2}$ lb. 75c; lb. \$1.25.

Extra Early Purple Top Milan.—About the same as the above except it has an attractive purple top instead of being pure white. Prices just the same as above.

PEANUTS



Virginia Jumbo Peanuts.—Are you going to try to plant some peanuts this spring for the children? They are easily grown. They do best on sandy soil but will make a good yield on any mellow

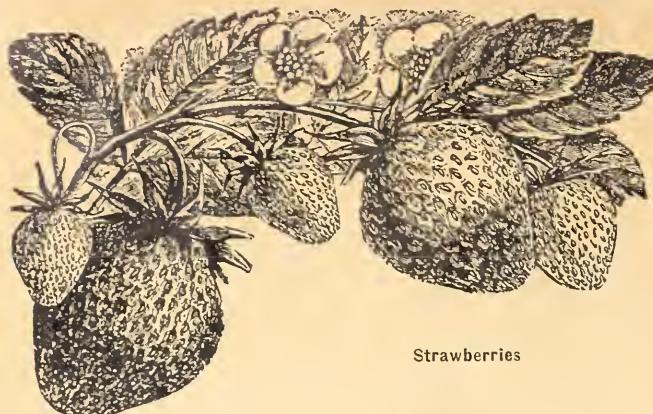
soil. Here is the way to grow peanuts. Work the soil until thoroughly pulverized and level. Hills should be 2 ft. apart in the rows and the rows 4 ft. apart. Remove the shells from the nuts and put 2 nuts in a hill. Cover 2 inches deep. When the plants come up work them carefully. Keep the soil clean and mellow all through the season. As the plants grow draw the dirt up to them and continue this until a ridge 8 or 10 inches is formed around the plants. When you harvest the nuts take a spading fork and pry them out, being careful to leave all the nuts on the vines. Leave the nuts on the vines until fully dry. If left on the vine to dry the nuts will be larger and plumper than if pulled off while green. The vine feeds the nut the same as the stalk feeds the ear of corn. If you pull an ear of corn off the stalk before ripe it will shrivel up and be worthless; so will a peanut. When you harvest peanuts turn the vines top side down so the nuts will be exposed to the sunshine. In 2 or 3 weeks the nuts will be dry enough to pull off and store away. Extra large nice seed, $\frac{1}{4}$ lb. 15c; 1 lb. 40c; 5 lbs. \$1.50.

HOW TO COOK PEAS

Stewed Peas.—Stew until tender one quart of peas in a very little water. When done add a lump of butter and half a cup of sweet cream and a pinch each of salt and pepper.

Peas With Cream.—Boil in a very little water until done. Melt in a stew pan two ounces of butter, thicken with a little flour and add half a cup of cream, half a teaspoonful of sugar, pepper and salt, bring to the boiling point, pour into the peas and serve. Canned peas are nice served in this way.

STRAWBERRY PLANTS



Fruits of all kinds are becoming scarcer and more expensive each season. Twenty years ago you could buy all the strawberries you wanted at from 5c to 10c a quart box; now they never get below 15c and are often 25c to 35c. The best varieties of strawberry plants are surer bearers than any other fruit bearing plant or tree and begin bearing sooner after planting than any other. These are two big points in favor of planting strawberries. We handle only two kinds—Senator Dunlap, which is the best of the common variety, and Progressive, the best of the Everbearing kinds.

Progressive Everbearing.—Growers are almost unanimous in saying that Progressive is by far the most valuable of all the everbearing varieties. We have been interested in everbearing strawberries for ten years. The first year we planted half an acre and in the fall picked and sold over \$50 worth of berries. The next May, June and July we picked off of this half acre 1154 quart boxes, which at 20c a box would have brought \$230.80, an income of \$461.60 an acre the second year after planting. Mr. F. W. Dixon, Holton, Kan., is one of the largest strawberry growers west of the Mississippi. For years each season he has grown between 50 and 100 acres of strawberries. Here is what he says of the everbearing strawberry in his 1921 catalog:

"For many years the everbearing strawberry has been considered by some as a 'myth.' But time has proven the great value of the everbearing strawberry. We have growing thirty acres of new fields of everbearing strawberry plants. The weather the past summer was only fairly favorable. From the middle of August until freezing weather we had strawberries all the time. One day there were more than two hundred pickers in our fields picking strawberries. Because of the shortage of help, it was necessary for those who would have strawberries, they must pick them themselves. People came forty miles or more and many of them said that they never got finer berries than they got here. Certainly the everbearing strawberry is the best flavored berry growing. Some folks came almost every day to get berries for their table and even after freezing weather set in, by looking closely under the leaves plenty of berries could be found. Now all these berries were produced on new fields the first season planted just that much ahead of the old sorts. But you cannot expect the everbearing strawberry to produce berries without good soil, fairly good attention and moisture. Under ordinary conditions the everbearing strawberry will bear as good in June as other varieties and if the weather is favorable you will have plenty of berries throughout the fall months. The weather is too hot in July to expect many berries, but just as soon as the cool weather sets in they begin to show up fine. You do not have to wait until the second year to get a crop of everbearing strawberries. The demand for everbearing strawberry plants grows each season and we probably have more everbearing plants sold at this writing, twice over, than all other varieties. Progressive is probably the best everbearer of the entire lot. It is to everbearers what the Dunlap is to the June bearing varieties. It is a cross between the Dunlap and the old Pan American. The plant very much resembles Dunlap though it is not quite as thrifty grower. It is hardy and withstands all kinds of weather. The foliage is very healthy. The plant growth is good, not as strong as Dunlap. The berry is entirely too soft for shipping. Not quite as large as Dunlap but much better flavored. Makes better jam than any other berries grown. If you have never used any Progressive you really do not know what a good berry is."

The weather here last summer and fall was ideal for growing strawberry plants. The plants we will send out this spring are the finest we ever grew. Big stock plants with long clean roots. No matter where you order you can't possibly get better plants than ours and you are not likely to get as good.

Our Prices.—We fully realize that times are hard, that money is scarce, and that people must get low prices or they cannot afford to buy. We have, therefore, put our prices right down to where they were eight years ago. Here they are: 50 good Progressive plants for 90c; 100 for \$1.50; 200 for \$2.50; 300 for \$3.50; 500 for \$5.00; 1,000 for \$9.00. We pay all postage or express charges. Remember, Progressive is the best of all the everbearing strawberries and that our Progressive plants are the best you can get anywhere.

Senator Dunlap.—If asked to name the best strawberry that ever grew of the common, or June bearing variety, we believe 99 out of 100 would say, Dunlap. It is a universal favorite. Dunlap is classed as a medium early variety but its period of fruiting is so prolonged that it continues to bear nearly as late as the late varieties. Dunlap is liked so much better than any of the other common kinds that we have concluded to offer for sale no other. The R. M. Kellogg Co., Three Rivers, Mich., are the largest strawberry plant growers in the United States. Here is what they say of Senator Dunlap:

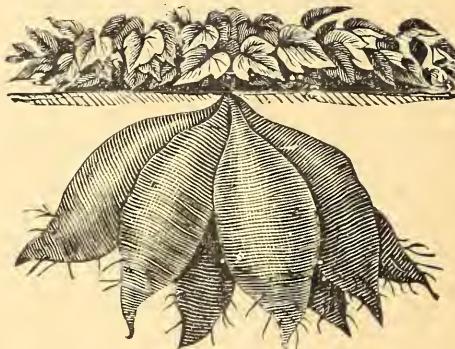
"Senator Dunlap has the distinction of being one of the most universally known varieties of strawberries ever originated. Like the Wilson of a quarter of a century ago, it is known everywhere, and it is almost everywhere popular. Dunlap yields immense quantities of handsome top-shaped berries, rich dark red in color with a glossy finish, shading to a deep scarlet on the under side. Few varieties yield fruit of such uniform shape and size. It is an ideal berry in every way and fully merits its universal popularity. Senator Dunlap should be set out in generous numbers by all growers."

Then again, here is what F. W. Dixon, the big Kansas grower, says:

"This wonderful berry is the universal favorite for home use and home market. It is the berry to plant. The plant growth is perfect, the foliage is dark and healthy. The plant is extremely hardy, will withstand all sorts of weather and produces a great crop. It is a universal berry that every one should plant. The berry is very large, of good color, fine flavor and one of the very best for canning and preserving sorts. We have had it to yield at the rate of twelve thousand quarts per acre. It always produces berries even under the most unfavorable circumstances. We sell more plants of this variety than all other sorts put together except everbearers."

Our plants of Dunlap, as of Progressive, are extra good this season. They grew on just the right kind of soil to produce fine plants, they were carefully cultivated and the season was very favorable. All combined, produced as fine plants as can be grown. It takes just as much space and just as much labor to grow a cheap, poor yielding strawberry plant as it does to grow the best. A few cents saved on plants often means the loss of dollars in yield. If you order from us you will get the best that can be grown. These are our prices for Dunlap: 50 for 60c; 100 for \$1.00; 200 for \$1.75; 500 for \$3.50; 1,000 for \$7.00. Postage or express prepaid.

SWEET POTATO PLANTS



Nancy Hall Sweet Potato Plants.—During the past 15 years we have grown several million sweet potato plants. We have grown all the leading varieties but have found Nancy Hall so much better than others that for the past three years we have grown no

other. Nancy Hall is of good flavor, sweet, large size, a big yielder, good keeper and will make a good yield on most any kind of soil if well cared for. For the family garden it is the best of all. If it requires over 24 to 36 hours for mail to travel from Ottawa to your post office, we do not advise you to order sweet potato plants from us. When in the mails over 36 hours they are liable to heat and become worthless. Have your ridges made before ordering plants, so you can set them just as soon as received. Plants will be ready to ship about the middle of May. Prices: 100 for \$1.00; 200 for \$1.75; 300 for \$2.50; 500 for \$3.75; 1,000 for \$7.00. Postage prepaid.

HOW TO COOK SWEET POTATOES

Sweet Potatoes and Roast.—Peel and cut in two lengthwise, and when you roast, pork is about half done, put the potatoes in the pan around the meat, and baste often until done.

Fried Sweet Potatoes.—Boil without peeling, when cold peel, slice and fry in butter.

Browned Sweet Potatoes.—Boil until done, peel and cut in halves lengthwise, put in a pan with some water, sugar and butter, baste often and bake brown.

FLOWER SEEDS

Prices of Flower Seed.—Our prices on all flower seed packets—postage prepaid—are: 1 for 10c; 3 for 25c; 8 for 50c; 13 for 75c; 20 for \$1.00. You can order 1 packet each of 20 different kinds or 20 packets of one kind. Or any other way that suits you best. If you order 20 packets they cost you but 5c each. If 20 packets are more than you wish can't you get one or more neighbors to take part of them? We receive many orders this way. We have no doubt many of your neighbors would like one or more packets but don't want to go to the trouble and expense of ordering, and would be glad to have you order for them.

Postage Prepaid.—Remember, we prepay postage on all flower seeds, plants and bulbs.

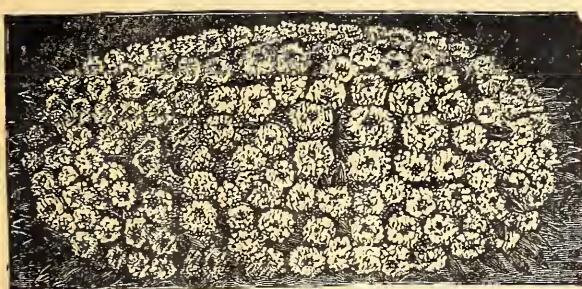
Larger Packets.—We put more seed in our packets than many seedsmen. We believe we are offering you more seed for the money than you will get of other seedsmen who sell only the best. However, after all, the quality of the seed you get is far more essential than the price and we know you cannot get fresher and better seed than we offer you.

Best Fresh Seed.—All our flower and vegetable seeds are fresh and of the best quality. We buy no seeds of any kind in packets. We buy all in bulk direct from the best growers in the United States and put them in packets as needed. In this way we feel sure we are giving you fresh seed of the very best quality.



Asters

the head of the list both for the home garden and as a florist's flower. Mixed colors.



Sweet Alyssum

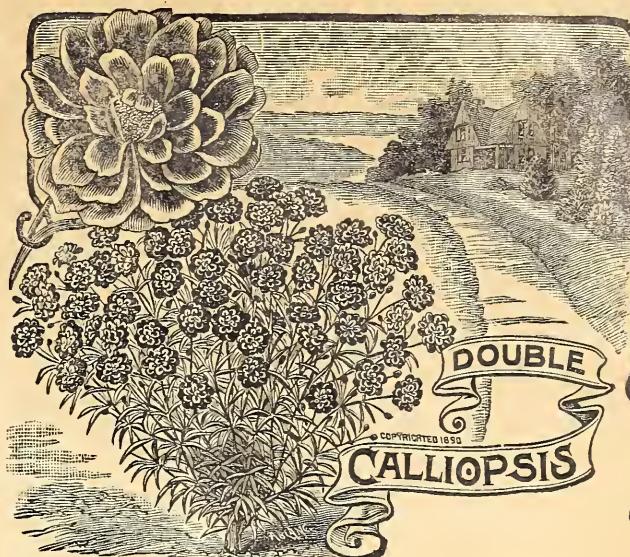
Alyssum, Sweet.—One of the best known annuals; used extensively for bordering and edging, also valuable for cutting. Flowers from early summer till late fall. Colors, white.

Ageratum or Floss Flower.—Very showy plants; bloom profusely the whole summer; fine as cut flowers. Splendid for borders, ribbon beds, etc. Assorted colors.

Bachelor's Button, Corn Flower, Ragged Sailor, etc.—One of our best known hardy annuals. Blooms freely and is easily grown. Eighteen inches to two feet high. Splendid in a hardy border and for vases. Assorted colors.

Balsam.—Plants of pyramidal growth, bearing rose-like flowers which cover the whole plant; flowers profusely all summer. In soil well fertilized excellent results will be obtained. 2 ft. Mixed colors.

Balsam Apple and Pear.—Very curious vine with ornamental foliage. Its large, golden-yellow fruit opens when ripe and shows its brilliant blood-red inside. Hardy annuals. 10 feet. Balsam Apple and Pear Mixed.



DOUBLE
CALLIOPSIS

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Calliopsis.—Half-hardy annuals of quick growth and bearing a profusion of bright-colored flowers. If flowers are cut with a part of the foliage they make a very attractive table decoration. Sow the seed thinly where the plants are to bloom, as early in the spring as the soil can be dug in a fine, loose condition. Mixed colors.

Cannas.—Very showy plants, having large tropical foliage, surmounted by spikes of bloom in glowing colors. Fine plants can be raised easily from seed started in a warm place early in spring, which will bloom freely during the summer months. Mixed colors. Tall and Dwarf. We have tall varieties and dwarf kinds put up in separate packages. Which do you want?

Candytuft.—Candytuft is among the most highly prized of summer flowers, and no garden is complete without a large quantity of it. Grows easily and blooms all the time until frost. Splendid for cut flowers. Hardy annuals. Mixed colors.

Canterbury Bells.—This old-fashioned flower is a favorite with all. Stately and showy, and of the easiest growth. Hardy biennials. Mixed colors.

Canary Bird Flower.—This is one of the most beautiful of climbers, with handsomely fringed rich yellow flowers and delicate foliage.

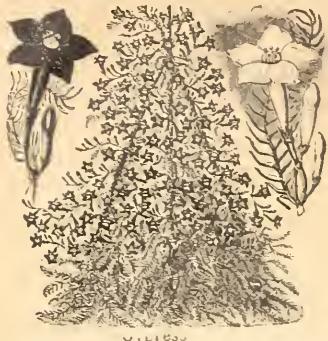


Carnations

Carnations.—The carnation has long been prized as a hardy border flower, and it certainly deserves all the praise lavished upon it. Being hardy, free-flowering, and easily grown either in flower-beds, borders, or pots, it is one of the most valuable and beautiful of our summer flowers and a favorite with every one. Plants raised from seed bloom more profusely than propagated plants, and are therefore to be preferred. Mixed colors.

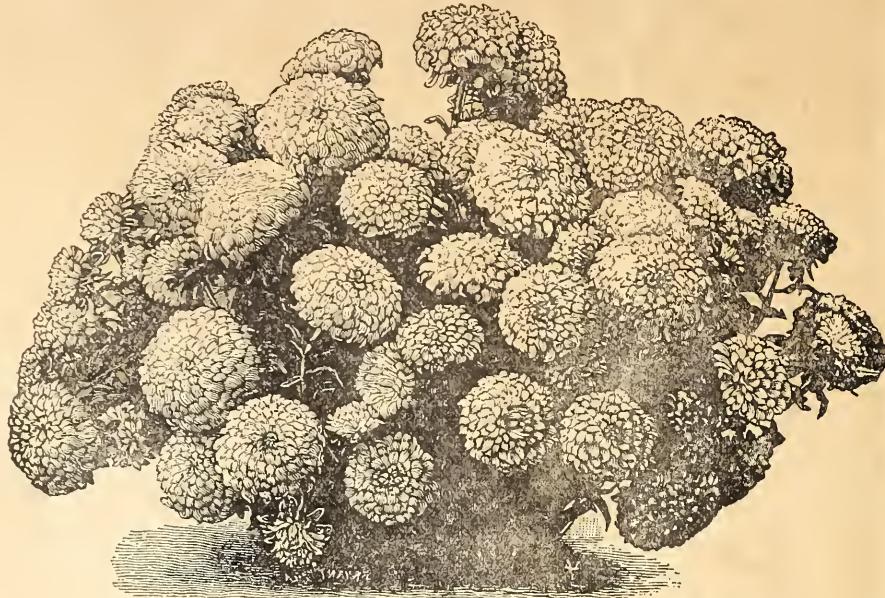
Everlasting Flowers.—Everlastings have become popular again; winter bouquets of your own growing make an attractive present for a friend, besides supplying during the long cold winter when flowers are scarce, a bit of brightness for your own home. The drying is a simple operation. Cut before fully expanded, bunch like sweet peas and hang on a line in a warm, dark, dry room. They will dry thoroughly in ten days. Mixed colors.

Dahlias, from Seed.—Both Double and Single Dahlias can be grown easily from seed, and flower beautifully the first season. Mixed colors.



Cypress Vine.—This is a beautiful, rapidly growing annual climber, with delicate dark green finely cut fern-like foliage and masses of the most brilliant and graceful star-shaped flowers. The two shades, white and scarlet, are very striking. Planted by the side of a veranda, tree or stake, and trained properly, nothing is prettier.

Chrysanthemum.—Plants of easy cultivation, very showy and excellent for cutting, flowering from June till frost. Mixed colors.



Chrysanthemum.

Cockscomb.—Flowers produced in large comb-like heads of most brilliant colors. Easy of cultivation; valuable for borders and bedding. Plants of the scarlet and crimson make a fine effect interspersed among perennials for rich colorings. Mixed colors; mostly brilliant red.

Feathered Cockscomb.—For ornamental purposes this class is one of the most beautiful; entire plant covered with rich plumes of most striking colors. Mixed colors.

Coleus.—The handsomest foliage plant obtained from seed. The leaves often measure 10 inches in length and 8 inches wide. heart-shaped and handsomely crimped, toothed and frilled; their color combinations are remarkably rich. Many colors.

Coreopsis.—One of the most popular hardy plants, the flowers are a rich golden yellow of a beautiful graceful form and bloom June to October.



Cockscomb



Feathered Cockscomb

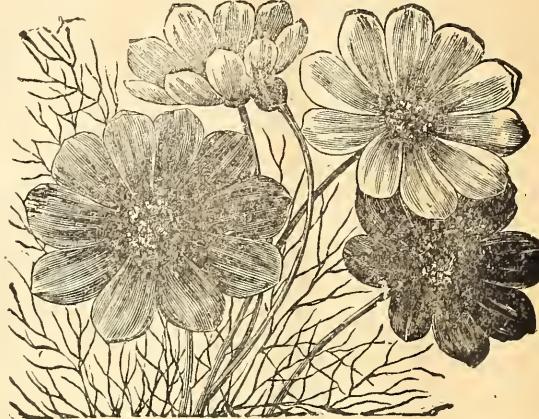
Daisy Collection.—These simple flowers appeal to many. With the exception of the Bellis or English Daisy all have a single row of petals around a center of a contrasting shade. Nearly all have long stems and are excellent for cutting. Mixed colors.

Four O'Clock.—This old-fashioned favorite is one of our easiest grown annuals. The plants are bushy, about 2 feet high, and completely covered all summer with large, showy, very fragrant blooms. Mixed colors.

Dusty Miller.—Fine for bedding, vases, hanging-baskets and pots; also extensively used for margins. As an edging to a bed of dark-leaved Cannas or Scarlet Sage these are particularly effective. Sow the seed early indoors, and transplant in May.

Forget-Me-Not.—These charming little favorites succeed best in damp, shady situations, but will thrive in almost any soil. Mixed colors.

Foxglove.—One of the finest of perennials, bearing long spikes of Gloxinia-like flowers of tubular shape. Plants will grow in partial shade and in almost any good garden soil; attains a height of 4 ft. Mixed colors.



Cosmos

Cosmos.—This beautiful annual is one of the most showy and useful of our garden plants. Plants grow from 4 to 6 feet in height, and are very bushy and compact. Flowers borne on long delicate stems and are similar to single Dahlias. Foliage very finely cut. Excellent for cutting. Mixed colors.

Geranium.—These grow readily from seed the first year and produce blooming plants the first summer. There is a great deal of pleasure in watching them develop from seed, and there is always the chance of thus securing something new. Zonale varieties. Saved from a choice collection. Mixed colors.

Mixed Gourds.—In each packet there are seven different kinds—Sugar Trough, Calabash, Dish Cloth, Dipper, Hercules Club, Nest Egg, Orange. Buy a packet and plant them near a fence, stump or brush pile. They will prove interesting.

Baby Breath or Gypsophila.—An elegant hardy perennial plant that should be in every garden. It is not only pretty in beds, but its delicate little flowers, produced in feathery white panicles, and branching foliage lend a daintiness to bouquets that is most elegant. Its sprays are much used in making up bouquets of Sweet Peas. White, pink and rose.

Hollyhocks.—Our strain of seed of this old-time favorite is without doubt unsurpassed. The tall, stately spikes bear immense quantities of blooms of the most brilliant colors, both in the single and double varieties. They succeed best in a rich, well-drained soil, requiring slight protection during the winter. 6 feet. Many colors.



Gaillardia

Gaillardia.—Very showy, free-flowering plants of easiest culture, which succeed well even in dry and poor soil. They come into bloom quite early and continue until cut down by heavy frost. Mixed colors.

Heliotrope.—Every one loves the delightful fragrance and beauty of the Heliotrope, but few know that it can be raised from seed as easily as the Verbena. To insure a long period of bloom seed should be sown early indoors. Mixed colors.

Hibiscus.—Our strain includes all the finest giant-flowered varieties, in colors ranging from white to rich crimson. The plants produce their immense showy flowers in great abundance from June until late fall, and are at all times a source of admiration. Height, four to six feet.



Jewel Vine

Joseph's Coat.—A very showy plant 2½ feet tall. Foliage deep red, orange yellow and green.

Hardy Perennial Larkspur.—One of our most brilliant and effective hardy garden plants. Of late years the size and colors of the flowers have been wonderfully improved. Persistent bloomers, even in the driest seasons, 2 to 4 feet. Mixed colors.



Marigold.—In late summer, when many bedding plants are past their prime, Marigolds afford a wealth of color that is simply invaluable.

Calendula, "Scotch Marigold."—Free-flowering plants of easiest culture, succeeding everywhere and flowering continuously. The improved varieties are extremely showy, having double flowers of large size and intense glowing colors.

Mignonette.—No garden is complete without this fragrant plant of unassuming mien. One of the principal uses is for cutting purposes and combining in bouquets with other more pretentious blossoms without its delicate odor. Mixed colors.

Moonflowers.—Splendid annual climbers of most rapid growth, with beautiful and varied flowers; for covering old walls, trellises, arbors or stumps of trees, they are valuable. The seed should be lightly cut at the end and soaked over night before planting. Mixed colors.

Morning Glory.—For covering trellises and fences, which otherwise would be bare and unsightly, no climber is more justly popular than the Morning Glory. The vines grow quickly to a length or height of fifteen feet, and bear profuse funnel-shaped flowers of both brilliant and soft delicate colors.

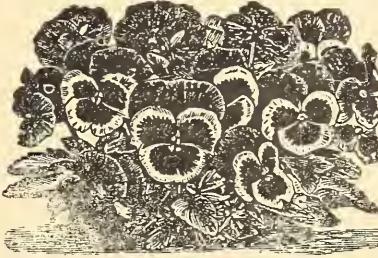
Dwarf Nasturtiums.—Few plants are so useful or rich in color as the Nasturtiums. They surpass the Geranium and Calceola in brilliancy of color and profusion of bloom; they should be given a dry poor soil, as on a rich or manured ground they are inclined to run to leaf. Of all the flowering plants, none stand the hot dry weather in August and September as well as the Nasturtiums and Zenias. The Nasturtium seed we offer was grown for us by one of the leading California growers, in separate



Nasturtiums

colors and we blend them ourselves. We buy the very best varieties regardless of cost. If properly cared for they will equal the rainbow in brilliant colors. For beds, borders and cut flowers we recommend the dwarf varieties.

Tall Nasturtium.—The tall varieties are most valuable to grow in window boxes, allowing the vines to hang over the sides as a drapery; for covering walls, fences, stumps or any other object you wish to cover.

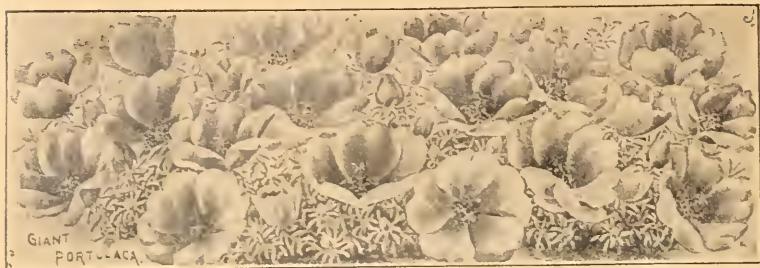


Pansy

Pansies, "Oregon Giants."—A selection of the best Mastodon varieties. For dazzling colors and immense size this selection is one of the best. If you want the finest pansies you ever grew, try our "Oregon Giants."

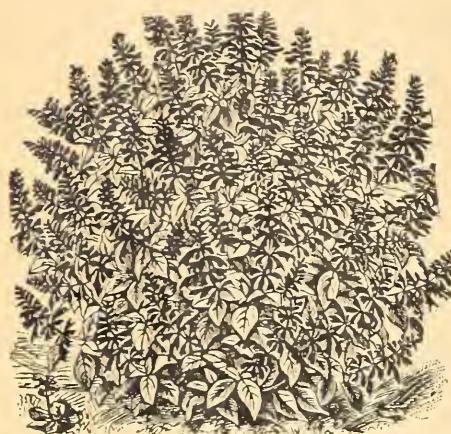
Primula, Chinese Primrose.—The ease with which Primroses can be grown from seed makes them very popular window plants. For a succession of blooming plants sow the seed from March to May, and again in July or August; in planting, cover the seed lightly, and keep moist. Transplant when the second leaf appears, and keep re-potting the plants as they grow and increase in size. Mixed colors.

Ornamental Castor Beans.—These tropical looking plants make a fine showing on a lawn or in the garden. They grow from 8 to 10 feet high and the heavy foliage is handsomely colored. Many say that if a few of these plants are growing on the lawn and in the garden, moles will not bother. If this is the case they should be grown in every garden.



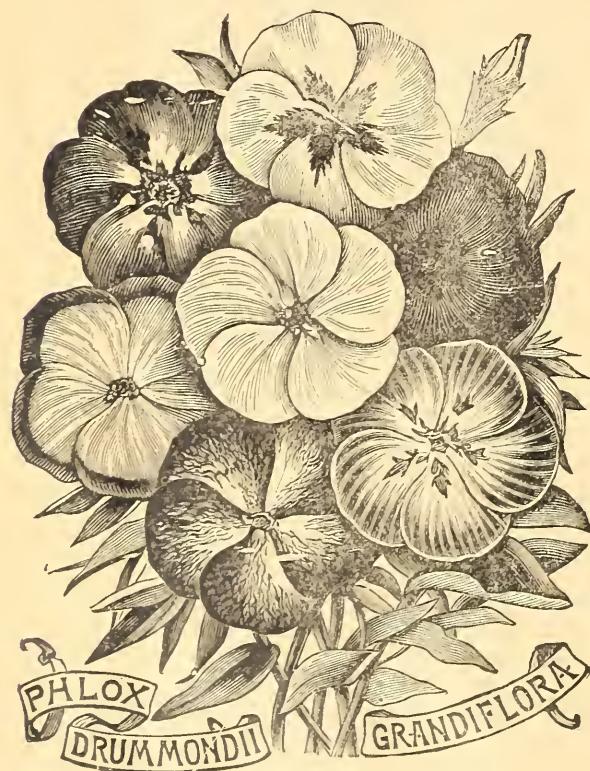
Portulaca

Spider Plant.—A showy garden annual producing heads of flowers of a bright rose color, resembling a spider in shape. Easily grown and blooms until killed by frost. A valuable honey plant. If you have bees be sure to plant some.



Salvia

Salvia, Flowering Sage.—The Scarlet Salvias are among the most brilliant red flowering bedding plants in cultivation. They bloom from the middle of July to frost. Sow seed early indoors or in a frame in time to get good plants to set out of doors the latter part of May, or when the weather is suitable. Set plants one foot apart.



Phlox.—The Phloxes are the showiest and most easily raised of all annuals. We know of nothing which produces such a continuous supply of the most attractive flowers in a most wonderful range of colors. All the tints of the rainbow are represented with all possible variations of stripes, veins and eyes of contrasting shades. Seed should be sown in the ground as soon as danger of frost is over and in a few weeks the beds are a blaze of glory.

Portulaca, or Moss Rose.—This plant will grow and bloom profusely in dry, hot situation, where almost any other plant would soon die. Easily transplanted. In sowing mix the seed with dry sand to insure an even distribution. Sow in May when the ground is thoroughly warmed through, and very soon one of the loveliest of floral carpets will appear. Finest single mixed 10c packet. Finest double mixed 10c packet. As the double varieties are more expensive, the packets are smaller. Which do you wish?

Poppies.—The recent development of these old-fashioned flowers has brought them into great and deserved popularity. No flower in our garden affords a more pleasing display of gorgeously brilliant colorings during the blooming season.

Poppies of the various varieties grow about two feet in height. Our mixture of poppies is made up from many of the finest varieties—double Peony flowered, double Carnation flowered, Shirley and other handsome kinds.

Snapdragons.—For gorgeous coloring few flowers can match Snapdragons. The flowers of this new strain are of very large size, are very fragrant and are produced on immense long spikes, which render them extremely well adapted for cut flowers. They are easily raised from seed in any rich sunny bed. If intended for winter flowering inside, cut back in September. Mixed colors.



Petunia

Petunias.—Petunias are one of the most popular annuals on account of their ease of cultivation and freedom of blooming, succeeding every where and giving a constant supply of flowers from June to October. They are also good house plants, flowering freely in a sunny window. Seed can be sown in the open ground early in the spring or in a hot bed or cold frame, to be transplanted later to beds or borders. Our mixture of petunias is very fine; consisting of blotched, striped and ruffled varieties in almost every conceivable color.

Scarlet Runner Beans.—A rapid growing annual climber, bearing sprays of brilliant scarlet pea shaped blossoms. Used either as a snap or shell bean for eating as well as being desirable for ornamental purposes. Seed may be planted out of doors as soon as danger of frost is past. Vines ten to twelve feet high. This bean is valuable in three different ways: For the table as snaps or shelled, they are equal to most other table beans; as an ornamental plant they are almost equal to sweet peas; and for covering walls, fences and porches they are valuable.

Stocks.—One of the choicest and most popular of our hardy annuals for garden or greenhouse culture, bearing long spikes of delightfully fragrant flowers and one of the finest for cutting.



Spencer Sweet Peas.—Our sweet peas are from the best California growers. We buy the best named varieties and blend them ourselves, so as to be sure they are of the highest value. We are sure you cannot get better sweet peas anywhere and if you get as good a mixture as ours you will pay from 50c to 75c an ounce for the Spencer varieties. We are very anxious to have you try our sweet peas and as an inducement have put our prices away below others. Our Spencer mixture is made up of such fine varieties as Fiery Cross, Othello, Mrs. Routzahn, Hercules, King Edward, Royal Purple, White Spencer, Margaret Atlee and other fine varieties. Prices: Pkt. 10e; oz. 25e; 2 oz. 45c; 5 oz. \$1.00. Postage prepaid.

"Rainbow Sweet Peas."—This is a mixture that has given our customers such good satisfaction for the past three years. It is made up from named varieties blended in the right proportion to produce the finest effect. The predominating colors are pink, white and red, with enough striped, purple, blue, lavender, yellow, orange and other colors to make it one of the prettiest you ever saw. Prices: Oz. 10e; 3 oz. 25e; 7 oz. 50c. Postage prepaid.

Sweet Sultan.—This beautiful class is undoubtedly the finest of all Sweet Sultans for cut flower purposes. The beautiful sweet scented, artistic shaped flowers are borne on long, strong stems; when cut will last for several days in good condition. Mixed colors.

RHUBARB RECIPES

Rhubarb Shortcake.—Bake in pie tins a shortcake of good biscuit dough, split open, butter well and spread with stewed pieplant. Eat with sugar and cream. Delicious.

Rhubarb Pudding.—In a pudding pan place alternate layers of rhubarb, cut in inch pieces, and bread crumbs, sprinkle a generous amount of sugar over each layer of the pieplant, also a little nutmeg. Pour in half a cup of water and bake. Eat with sugar and cream.

Swan River Daisy.

—A charming little flower in blue or white. Plants compact, 12 inches in height, with neat slender foliage. Easily grown and blooms the whole season.

Sweet William.—Extensively used in old-fashioned gardens; flowers borne in large clusters of most brilliant colors, and are fine for cutting. An indispensable plant for perennial beds and borders. Seeds if sown in February and March usually flower the same summer. Mixed colors.



Pinks
most brilliant colors. Don't fail to order some.

Pinks.—This elegant family contains many of the most valuable and popular flowers in cultivation. All the sorts classed as annuals may be sown directly in the garden as soon as danger from frost is past, and will in a short time become a mass of bloom, and so remain all summer. Elegant as cut flowers for bouquets, as the stems are good. Grow about 1 foot high, and are of easiest culture. Our mixture includes many of the

Black-Eyed Susan.—One of the best trailing plants for veranda boxes, vases, etc. Neat, compact growth. The pretty flowers, an inch in diameter, are white, buff or yellow, with black eye; hence the name, Black-Eyed Susan. Mixed colors.

Salpiglossis, Velvet Trumpet.—One of the very best annuals we have. It should be in the garden of every home. The rich velvety flowers attracted as much attention at our farm last summer as any other variety. It is simply beautiful. Once tried it will have a permanent place in your flower garden. Our illustration shows the form and vein-



Salpiglossis

ings of this beautiful flower, but only nature can paint its colors. Its velvety texture and brilliancy of coloring defy description. Nothing in our trial grounds is more admired than our Velvet Trumpet with its rich colors glowing in the sun light. It is fine for cutting, lasting well in water. The plants bloom continuously from midsummer until late fall.



Verbena

should win favor. The oriental coloring of the flowers in their rich reds and yellows is very effective. They are easily grown and last long as cut flowers. Not hardy in the northern states, should be wintered in cold frames. Mixed colors.

Verbena.—Verbena is one of the most popular garden annuals and lends itself willingly to many uses. For beds, borders, mounds, vases and window boxes it is particularly fine, and is frequently used for an undergrowth to tall plants like lillies. The clusters of showy and often fragrant flowers are borne in constant succession from June until frost. A carefully selected and improved strain of Verbena s. Mixed colors.

Wallflower.—Wallflowers should be better known. Their adaptability for pot culture and out-door bedding and the peculiar sweet fragrance of their flowers



Zinnia

Mammoth Zinnias.—The Zinnia is prized for its brilliant colors, for the size and perfection of its flowers, for its sturdy growth, and for the associations connected with it as an old-time favorite. Seed sown in the open ground will produce strong plants, which will thrive and bloom from early summer until killed by late frosts. Set plants from twelve to eighteen inches apart. If the plants are crowded the flowers will be small and imperfect. The young plants can be easily transplanted if desired. We grow many kinds of flowering plants but for the labor required and the money spent none produce so many handsome cut flowers nor make such a grand display in the garden as zinnias. Then, another strong point in their favor is, they endure more hot dry weather than any other flowering plant. If you grow but one kind of flower, that should be zinnias. If you grow many kinds, zinnias should be one. Our zinnia seed produces large plants that are covered with immense blooms from June until killed by frost. The colors are strikingly handsome, most of them being scarlet, crimson, lemon and canary yellow, orange, purple and white. Pkt. 10c: 3 pkts. 25c. Don't fail to order one or more packets of zinnias.

Chinese Woolflower.—Plants grow two to three feet high, the bloom starting early with a central head, round and globular, which often reaches the immense size of two feet in circumference. Scores of branches are thrown out, each bearing a ball of scarlet wool. All these branches support numerous laterals with small heads of bloom mixed with fresh green foliage, so that a plant looks like an immense bouquet splendidly arranged and set in the ground. None of the blooms fade in any way until hit by frost; but all continue to expand and glow with a deepening richness of color, a dark crimson-scarlet.



Woolflower

Summer Cypress or Burning Bush.—This beautiful annual bush has rapidly come into prominence. It grows 2 to 2½ feet high and resembles a close-clipped ornamental evergreen. The globe-shaped or pyramidal bushes are close and compact and of a pleasing light green color. The plant may be grown singly or in the form of a hedge or background. In early autumn the whole bush becomes carmine or blood-



Summer Cypress

red, whence the name of Mexican Fire Plant, Burning Bush, etc. Flowers small and numerous, but not conspicuous. The beauty of the plant is in its shape and color.

Buttered Beets.—Take young, tender beets, wash and boil without cutting the roots; when tender, peel, slice and dress with melted butter, pepper and salt.

Buttered Beets, No. 2.—Boil whole skin, slice and lay in a hot dish, spread with butter, and sprinkle with sugar and lemon juice.

Plain Beet Pickles.—Wash and boil without breaking the skin or the color and flavor will be lost. Rub off the skins, cut in slices and cover with cold vinegar.

Sweet Pickled Beets.—Cook, skin and slice into a jar. Pour over them a syrup made by boiling one pint of vinegar and one cup of brown sugar with half a teaspoonful each of cloves, allspice and cinnamon.

FLOWERING PLANTS AND BULBS

Cannas.—We are large growers of cannas. During the past 15 years we have tried more than 100 different varieties. We have kept dropping out the less desirable ones until we are now growing only three varieties—King Humbert, Queen Helen and Uncle Sam.



Canna

Queen Helen.—An orchid-flowering sport of King Humbert. Has the same habit of growth as its parent; foliage a very dark green, with flowers measuring 5 to 7 inches across; individual petals 3 to $3\frac{1}{2}$ inches in diameter. Color of flower a deep rich yellow, softly spotted and blotched with bright red. We consider Queen Helen the best canna grown. For 10 years King Humbert was regarded as the one best canna but Queen Helen is a better one. During a season it will produce fully twice as many flowers and foliage as King Humbert and is equally as handsome. It is one of the most vigorous cannas we ever grew. If you want the best canna on earth order Queen Helen.

King Humbert.—In this grand canna we have a combination of the highest type of flower with the finest bronze foliage. It has flowers as large as the orchid-flowering cannas. Six inches across, in trusses of gigantic size; of a brilliant orange-scarlet, with bright red markings. The foliage is broad and massive, of a rich coppery-bronze; bold and effective. King Humbert is an ideal canna. Four feet tall.

Uncle Sam.—Six to seven feet tall; very stately in appearance, dark green foliage with leaves of enormous size. Flowers very large of brilliant orange scarlet. Uncle Sam is the most showy of the extra large cannas.

Canna Bulbs.—Up to May 1 we will furnish dormant bulbs of any of the three cannas described above at these prices: 1 for 15c; 2 for 25c; 5 for 50c; 12 for \$1.00. Postage prepaid. Can furnish all of one kind or a part of the three kinds.

Canna Plants.—After May 1 we will have strong, well-rooted plants of all three varieties, which will be carefully wrapped and forwarded by mail at the following prices: 1 for 20c; 3 for 50c; 5 for 75c; 12 for \$1.50; 25 for \$3.00; 100 for \$10.00.

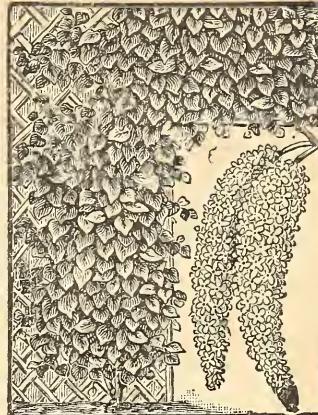
PICKLES.

Cucumbers in Brine.—Make the brine of salt and water, strong enough to hold up an egg or potato. Pick small cucumbers, cutting from the vine, and always have a short piece of stem on each. If necessary brush off the dirt, but do not wash or rub off the little black specks. Cover with a round piece of board and weight with a rock or brick to keep the cucumbers pressed under the brine.

Chili Sauce.—One peck of green tomatoes, three tea-cupsful of peppers and two onions. Chop the vegetables mix with one teacupful of salt, stand over night and drain. Then add one teacupful of sugar, three pints of vinegar, three teaspoonsful of cloves, three of cinnamon, two each of ginger and nutmeg. Boil three hours.

Jewel Vine Plants.—On another page you will see an engraving and description of the Jewel Vine, which is the most beautiful climbing vine we ever grew. It is also a vigorous grower and 2 or 3 plants will completely cover a window. These plants will be ready to send out about May 1. Prices: 1 plant 15c; 2 for 25c; 5 for 50c; 12 for \$1.00.

Madeira Vine.—A rapid growing vine, covering a large space in a short time. Fleshy, heart-shaped leaves of a light green, and in late summer numerous racemes of feathered flowers of powerful fragrance. A very beautiful and popular vine which succeeds admirably everywhere and should be extensively planted, being so cheap, quick of growth, beautiful and fragrant. The roots may be stored in a cellar in winter and planted out again in spring. Bulbs: 1 for 10c; 4 for 25c; 12 for 50c.



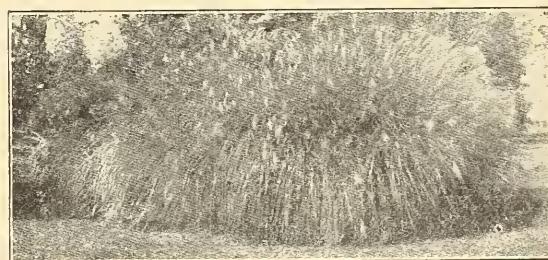
Maderia Vine



Rudbeckia GOLDEN GLOW

Golden Glow.—Golden Glow is very hardy, the plants becoming more sturdy each year. It begins blooming in July or August and for weeks is a mass of lemon yellow flowers as large and pretty as a cactus dahlia. As an ornamental plant or for cut flowers it is very valuable. On account of its hardiness and free blooming habit it should be grown by every property owner. Plants: 1 for 15c; 2 for 25c; 5 for 50c; 12 for \$1.00.

Salvia or Scarlet Sage Plants.—See another page for engraving and full description of this beautiful plant. Good plants will be ready to send out by mail about May 15. Prices: 1 for 15c; 2 for 25c; 5 for 50c; 12 for \$1.00; 25 for \$2.00.



Ribbon Grass

Ribbon Grass.—This beautiful grass grows about two feet high and in a dense mass. The blades or leaves are from 6 to 18 inches long by $\frac{1}{2}$ inch wide. They are a light green with a broad yellowish white stripe running full length. It is as hardy as a tree and each succeeding year becomes more luxuriant and beautiful. A bed or an individual plant makes a beautiful show on a lawn or in the garden. The blades make a fine drapery for bouquets. On account of its usefulness with cut flowers, its beauty as a plant and hardiness it should be grown in every home. Plants: 1 for 15c; 2 for 25c; 6 for 50c; 15 for \$1.00.

How to Cook Vegetables

It is just as essential to know how to properly prepare vegetables for the table so they will be healthful and palatable, as to know how to grow them. No food is more healthful and nourishing than properly prepared vegetables. Below are a few recipes furnished by some of the leading cooks of the country. Follow directions faithfully and we believe you will be pleased with results.

BEANS.

String Beans With Bacon.—String, break in pieces, and wash. Put over the fire with a nice piece of bacon and a little water. Cook for four hours. String beans should never be cooked in a lot of water. Just enough to prevent burning and so that when they are done they will be dry or nearly so.

String Beans and Peas.—Boil the beans in salted water for two hours, then add the peas and cook until done, then add a teaspoonful of sugar and whatever other seasoning is liked. They are nice dressed in any way that either alone is.

String Beans and Corn.—Cook the beans with a piece of bacon for three hours, then add to each half gallon of beans, one quart of green corn cut from the cob. They should be boiled down dry.

To Can String Beans.—Prepare as for the table, boil until nearly done, then add one pint of salt to every ten pints of beans and cook till thoroughly done. Then pour into cans covering well with the brine and seal tightly. To cook beans canned in this way, drain the brine from a can, pour into a stew-pan and cover with water, boil for five or ten minutes then pour off the water and season with butter, pepper, a little sugar and cream if desired.

CABBAGE.

Cold Slaw.—One tablespoonful sugar, one of butter, one well-beaten egg, a pinch of salt, stir into one pint of boiling vinegar. Pour over chopped cabbage.

Cabbage and Onions.—In some pork drippings fry brown three or four sliced onions, then add one teacupful of water, some sliced cabbage, salt and pepper. Cover closely and cook one-half hour.

Fried Cabbage.—Put finely cut cabbage into a skillet containing some hot butter or drippings, add a little water, season with salt and pepper, cover closely and stir often to prevent burning.

CORN.

Remove husks and silky threads. Cook ten to twenty minutes in boiling water. Place on platter covered with a napkin; draw corners of napkin over corn, or cut from cob and season with butter and salt.

Or the ears may be dropped unhusked into boiling water and let boil briskly for fifteen minutes. When cooked in this manner the silk is easily removed with the husks. What is left over from a meal also keeps better than if husked and may be warmed over either in hot water or in the oven.

Roast Corn.—To roast sweet corn leave the husks on the cob, put in a slow oven and bake one-half hour. Do not remove husk till ready to serve.

To Dry Corn.—Prepare it for boiling, then cut off the kernels and scrape out all the milk. Set the corn in a pan over the kettle of boiling water, and stir it often as the starch begins to thicken. It will be nearly dry by night.

PEPPERS.

Stuffed Green Peppers.—Slice the stem end from sweet peppers. Cut away inside seed and pulp, and fill with a mixture made of one cup fine crumbs, one grated onion, one-half cup chopped nuts, one teaspoon salt and two teaspoons of melted butter. Set in a pan containing a little water and melted butter and bake from twenty minutes to half an hour, basting occasionally.

Pepper Mangoes.—Take large green peppers, cut a slit in the sides and remove the seeds, stand in strong salt water for twenty-four hours. Take out and stuff with chopped cabbage seasoned with salt, mustard seed and celery seed. Tie together, place in a jar and cover with good vinegar. Unripe muskmelons may be pickled in the same way and are very nice.

VEGETABLE SOUPS.

Bean Soup.—Put one pint of dried beans and half a pound of ham into a kettle, add boiling water and cook three hours. Season with salt and pepper.

Bean and Tomato Soup.—Cook one quart of beans until nearly done, salt to taste, add more water if needed, a bunch of chopped celery, an onion if liked, and a pint of stewed or canned tomatoes. Boil up, strain through a colander and serve.

Corn Soup.—Grate or cut the corn from six ears of green corn, put the cobs in a kettle with a half a gallon of water, boil slowly for half an hour, remove the cobs and add the corn and cook until done. Press through a sieve, season with salt and pepper and simmer a few moments. Rub smooth three tablespoonsful of butter with two of flour, stir into the soup, pour in a pint of hot milk and add the beaten yolks of two eggs.

Tomato Soup With Onions.—Slice two onions and fry them brown in butter, remove them and fry one dozen tomatoes just enough to heat them through, then put them into a stewpan with their gravy and the onions, add a head of chopped celery and a sliced carrot, stew gently for half an hour, add three pints of gravy, stew until the vegetables can be rubbed through a sieve, season with pepper and salt.

Potato and Onion Soup.—Put three sliced potatoes, three sliced onions and half a cup of rice to cook in three pints of water. When perfectly done, pour through a colander, add salt and pepper. When scalding hot, pour into a tureen containing some small lumps of butter and a few broken crackers or bits of toasted bread.

Tomato Soup, No. 2.—Scald, peel and slice one quart of tomatoes in one quart of water, boil half an hour, add one-half cupful of graham or white flour, mixed to a cream with cold water, a tablespoonful of sugar, salt and pepper to taste; add one and a half cups of milk, bring to a boil and serve.

TOMATOES.

Baked Tomatoes.—Take twelve large ripe tomatoes, cut in halves, fill each half with finely grated bread crumbs mixed with salt and pepper, lay a bit of butter on each, set in a well buttered dish and bake slowly for three-quarters of an hour. Serve hot.

Cooked Tomatoes.—Put one teaspoonful of butter into a hot frying pan, when it begins to brown add half a can of tomatoes and cook a few minutes, then add a little grated cheese and a teacupful of bread crumbs, half a cup of boiling water and a tablespoonful of flour mixed smooth in cold water, salt and pepper to taste, boil up, add one well beaten egg and serve.

Fried Tomatoes.—Put one tablespoon butter in frying pan and when melted lay in thickly sliced tomatoes which have been rolled in egg and crumbs. Fry and when brown turn carefully to avoid breaking the slices. Before serving season both sides with salt and pepper. A half teaspoon of onion juice may be added to the butter in which they are cooking if desired. Serve plain or with white sauce.

Tomato Preserves.—Scald and peel the ripe tomatoes, to each pound add one pound of sugar and let stand over night, then strain out the syrup and boil, removing the scum. Put the tomatoes in and boil gently for twenty minutes, remove again and boil the syrup down thick. Put the tomatoes into a jar and pour the syrup over. Preserves made of yellow tomatoes and white sugar flavored with lemon are delicious.

Tomato Marmalade.—Scald, peel and slice four pounds of unripe tomatoes, boil slowly for several hours until a portion of the water has evaporated, add for each pound of tomatoes three-fourths of a pound of sugar and two sliced lemons. Boil until quite thick.

ONIONS.

Stewed Onions.—Boil ten onions in salted water till tender, drain and add one pint of milk, two tablespoonsful of butter, boil then stir in one teaspoonful of flour mixed smooth in milk. Season with salt and pepper.

Boiled Onions, No. 2.—Boil in salted water until done, drain and pour over them drawn butter sauce, prepared in this way: Half a cup of butter rubbed well into two tablespoonsful of flour, add nearly a pint of boiling water and a little parsley. Stir well.

HENRY S. JEFFERIES, OTTAWA, KANSAS